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Signe's Heavenbound Bakery Gears Up for its Busiest Time of the Year

Hilton Head Island, S.C. – While most people are stocking up on extra cans of cranberry sauce and pumpkin pie filling, Signe Gardo, owner of the 37-year old self-titled bakery on Hilton Head, is busy preparing for the more than 400 pies she will bake this Thanksgiving.

It's the busiest time of the year for the baker who starts taking Thanksgiving requests in October. In addition to pie, Signe offers fully-prepared Thanksgiving meals.

"We prepare more than 60 quarts of gravy," said Signe. "So we start cooking turkeys now just for the stock." And according to Signe, the most challenging part to running a business while taking Thanksgiving orders is "Doing it right." "Everyone's Thanksgiving is their own," said Signe "The key is staying organized so customers aren't waiting and they can get home to enjoy the holiday with their families."

The Thanksgiving rush is in addition to Signe's café business which serves breakfast and lunch and is famous for its blackberry French toast which Rachael Ray crooned over in 2004 on her $40 a Day program. Signe also manages to fulfill online orders from across the nation while running a full-time wedding cake business, preparing up to 19 cakes on a busy weekend.

And while baking 400 pies alone might seem like an impossible task in addition to her other business ventures, nothing slows Signe down. On one memorable Thanksgiving, she stuffed 23 turkeys while nursing a broken arm. "I had to wear a weight belt just to pull the turkeys out of the oven," she said. "With a 25 pounder on each arm, I needed something to keep me stable."

So after preparing everyone else's Thanksgiving dinner, does she come home and prepare her own? "Yep! And this year everyone's included. We're pulling out the old-fashioned aprons and assigning everyone a job."

For more information about Signe's Heavenbound Bakery or to view a menu, visit www.SignesBakery.com or call 843.785.9118.

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